

comes from the oven pour the reserved orange juice over it. Cool overnight in casserole before cutting. Decorate top with candied cherries, if desired. Serves 6 to 8.

FRENCH-SILK PIE

*Mrs. W. Willard Wirtz
Washington, D. C.*

$\frac{1}{2}$ cup soft butter

$\frac{3}{4}$ cup sugar

1 square (1 ounce)

unsweetened

chocolate,
melted

Pinch of salt

1 teaspoon vanilla

2 eggs

9" baked pie shell

1 cup heavy
cream, whipped

Toasted chopped
almonds

In bowl of an electric mixer, beat butter until fluffy. Gradually beat in sugar and beat until mixture is well blended. Add chocolate, salt and vanilla and blend well. Add eggs one at a time, beating for 3 minutes after each addition. Pour chocolate mixture into pie shell and spread with whipped cream. Chill well. Just before serving, sprinkle with almonds.

PAPER-BAG APPLE PIE

*Mrs. Iris Meseke
Ladies Reading Circle*

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to 42
small
2 table
juice a
Mix re
butter
over ap
paper ba
with pap
bake in p

$\frac{1}{2}$ cup butter
or margarin

$1\frac{1}{2}$ cups con
tioners' sug

2 eggs

1 teaspoon v

2 large bana
peeled

1 tablespo
lemon ju

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